

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	27 October 2021		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Commun	ity Media and Constituent Lia	iison
1 7	Name	Position	
Transmitted by:			
j	ICE Denver Field Office	Executive Review Unit	
	Name	Position	
Were electronic files sent?			
YES ☑	No □		
How many people are curren	tly being cohorted/qu	arantined due to sicknes	ss?
Number of people currently of	cohorted/quarantined	due to sickness:	31
FORMAL COUNTS: 2.8 V	7. A.		
How many people were most	recently formally co	unted in this facility?	
Number of people mo	st recently formally c	ounted in the facility:	669
How many people formally c	ounted in this facility	describe themselves as	the following gender?
Female: 47			
Male: 622			
Nonbinary: n/a			
Prefer not to say:	n/a		
Formal Counts: 2.8 V How many people were most Number of people mo How many people formally of Female: 47 Male: 622 Nonbinary: n/a	T. A. Trecently formally const recently formally conted in this facility	unted in this facility? ounted in the facility:	669

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into t	the facility this week?
Number of people brought into the j	facility this week: 11
How many people have left the facility this	s week?
Number of people who left the facili	ity this week: 54
How many people and where did those who	o left the facility go?
Released into community: unkno	own
Formally removed from the United	States: unknown
Moved to other facility: unknow	vn
Other: unknov	vn
How many people are currently being hous	sed in the Annex?
Number of people who are being ho	oused in the Annex: 263
Female: 47	
Male: 216	
Male: 216	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	3 681
ICE Detainees:	31 506
ICE Employees:	0 2
GEO Employees:	3 149
DOCUMENTS RECEIVED:	
Daily Kitchen Opening and Closing	
RECEIVED Daily Foods Production Service Received Received Daily Foods Production Service Received	NOT RECEIVED □ cords
RECEIVED ☑	
	Not Received \square
Temperature Logs	NOT RECEIVED □
RECEIVED ☑	NOT RECEIVED □
RECEIVED Law and Leisure Library Logs	Not Received \square
RECEIVED ☑	

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on October 25, 2021. All population numbers current as of November 1, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of October 26, 2021.

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 8 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

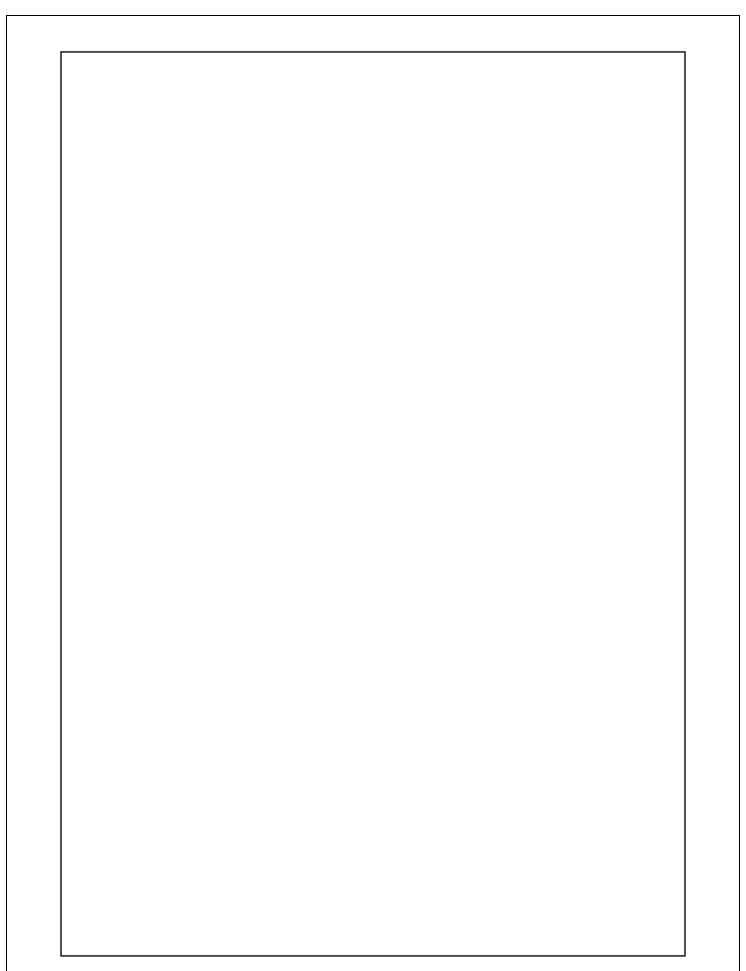
Logs provided for October 13, 2021- October 24, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to ten detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and three (3) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of November 1, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of October 29, 2021.



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021 BREAKFAST	LUNCH	CYCLE 1 WEEK-AT-A-GLAND					
MONDAY	Dry Cereal	Chicken Leg Quarter	Fideo w/ Meat Sauce					
6	Scrambled Eggs	Cream Gravy	Green Beans					
0/18	Diced Potatoes	Whipped Potatoes	Tossed Salad					
~110	Tortilla	Carrots & Peas	Dressing					
	Salsa	Pinto Beans	Garlic Bread					
	Sugar	Fruit Cobbier	Fruit					
	Coffee	Dinner Roll	Fortified Sugar Free Beverage					
	Milk 2 %	Margarine						
		Fortified Sugar Free Tea	•					
TUESDAY	Dry Cereal	Stir-Fry	T-Ham Macaroni Cheese Casserole					
	French Toast	Mixed Vegetables	Beans					
	Syrup	Rice	Cabbage					
10/19	Breakfast Sausage	Tossed Salad	Combread					
10/12	Margarine	Dressing	Margarine					
•	Sugar	Dinner Roll	Brownie					
	Coffee	Margarine	Fortified Sugar Free Beverage					
	Milk 2 %	Fortified Sugar Free Tea						
WEDNESDAY	Farina	Beef and Bean Burrito	Polish Sausage					
	Coffee Cake	Spanish Rice	Refried Beans					
	Breakfast Sausage	Hominy	Grilled Potatoes					
relax.	Fruit	Salsa	Salsa					
10/20	Margarine	Cheese	Tortilla					
•	Sugar	Combread / Margarine	Peaches					
	Coffee	Tossed Salad / Dressing	Fortified Sugar Free Beverage					
	Milk 2 %	Fortified Sugar Free Tea	. Oranica ougai i 100 Deverage					
THURSDAY	Cream of Rice	Fajita w/ Tortilla	Chicken Patty					
	Pancakes	Grilled Onions & Bell Pepper	Green Beans					
	Syrup	Spanish Rice	Com					
10/21	T-Ham, Sliced	Refried Beans	Potatoes					
1014	Margarine	Salsa	Margarine					
•	Sugar	Garden Salad/Dressing	Roll					
	Coffee	White Cake / Iced	Fortified Sugar Free Beverage					
	Milk 2 %	Fortified Sugar Free Tea	Lowner order Lies Deserge					
FRIDAY	Oatmeal	Taco Meat	Tuna Salad					
	Scrambled Eggs	Corn	Potato Wedges					
	Cream Gravy	Pinto Beans	Mixed Vegetables					
ě.	Biscuit	Salsa	Shredded Lettuce / Dressing					
10172	Margarine	Shredded Lettuce	Bread Lettice / Dressing					
1010	Sugar	Shredded Cheese	Ketchup					
	Coffee	Tortillas	Yellow Cake					
	Milk 2 %	Fortified Sugar Free Tea						
SATURDAY	Dry Cereal	Chicken Salad	Fortified Sugar Free Beverage					
	Fried Eggs	Vegetarian Beans	Salisbury Steak					
	Bread / Margarine	Com Salad	w/ Gravy Rice					
. 1 -	Fruit	Lettuce	Greens					
10/23	Jelly	Bread						
. '	Sugar	Pineapple Cake	Salad w/ Dressing Combread					
	Coffee	Fortified Sugar Free Tea						
	Milk 2 %	rottined dugat Free rea	Margarine					
UNDAY	Oatmeal	Turkey Ham, Sliced	Fortified Sugar Free Beverage					
	Scrambled Eggs	Potato Salad	Beef and Bean Burrito					
	Creamed Meat Gravy	Colesiaw	Spanish Rice					
	Diced Potatoes		Refried Beans					
11/211	Biscuit	Lettuce Onion Stine	Salsa					
10/24	Margarine	Onion Slice	Lettuce					
	Sugar	Bread	Dressing					
	Coffee	Salad Dressing	Cheese					
	Milk 2 %	Mustard	Cake					
	MININ & 10	Fortified Sugar Free Tea	Fortified Sugar Free Beverage					

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







OPENING and CLOSING CHECKLIST

Shiff Checklist	AN	/	PM		T	Comments			
	No	Yes	No		-	Comm	ents		
All areas secure, no evidence of theft	110	1 es	INO	Yes					
Workers reported to work, no open sores		/							
no skin infections									
no diarrhea		1							
Kitchen is in good general appearance		1							
All kitchen equipment operational & clean		/		The same			_		
All tools and sharps inventoried		/		V					
All areas secure, lights out, exits locked				jul -					
DISH MACHINE	PERSONAL PROPERTY OF THE PERSON OF THE PERSO		Wash 150+	D: 10	20.1				
Temperature according to manufacturer's specifications	Breakfast				152	Rinse 18	8U+		
and chemical agent used in Final Rinse	Lunch				156	181		-	
	Dinner				158	183			
POT and PAN SINK					Wash 110 °F+	Rinse 110	017.1	200	
Final Rinse Temps determined by chemical agent used		_	Breakf		121			200]	
			Luncl		120	128			Oppm
			Dinne		112	135		200	* · · * ·
FREEZER and WALK-IN	ng			-	01351	115		200	ppy
	1 en	pera	ture	- 1	Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins			F	M	-6.7	36.8		8. y	
Record temperatures, Freezer and Walk-ins				M	-58	310		6.1	
DRY STORAGE	Tempera	ature			Spice Room	Store Rm	النب	Q. I	
Record temperatures Dry Storage Areas	•			M	68				
Record temperatures, Dry Storage Areas	PN			_	69	68			
Water Temps & Handwash Areas	AM		PM	$\neg \uparrow$					
	105-120°	F 1	05-120	°F					
	115	_	115	_					

		10/11/01
Signature, Cook Supervisor	(AM)	DATE
FOOD SERVICE MANAGE	Blopez	10/17/21.





OPENING and CLOSING CHECKLIST

Shift Checklist	I A	M	PI	<u>л</u>		Comm	ente		
	No	Yes	No	Yes		Comm	CIIIS		
All areas secure, no evidence of theft		/							
Workers reported to work, no open sores		1/		V					
no skin infections		1		1					
no diarrhea		/		1					
Kitchen is in good general appearance		V		1					
All kitchen equipment operational & clean		/		1					
All tools and sharps inventoried		V		1					
All areas secure, lights out, exits locked	A ROLL			/					
DISH MACHINE		Гетр	eratur	e	Wash 150+	Rinse 18	20+		-
Temperature according to manufacturer's specifications	Breakfast				152	/8/	,01		
and chemical agent used in Final Rinse	Lunch				150	183			**
	Dinner				153	1810	-		
POT and PAN SINK					Wash 110 °F+	Rinse 110	°F+	+ 200 ppm	
Final Rinse Temps determined by chemical agent used			Breakt		128	130		2000gm	
			Lunc	h	129				
			Dinne		110	13/			
FREEZER and WALK-IN	To	mper		_	Freezer 0°F	Walk-in	Walk		oppm
TREEZER and WALK-IIV	16	mpera	ature		or below	waik-iii 35-40 °F	35-4		
Record temperatures, Freezer and Walk-ins				AM	67	37.6	39		
Record temperatures, Freezer and Walk-ins				PM	-6.3	30.3	40		
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			1	AM	68	69			
Record temperatures, Dry Storage Areas				PM	(09	70	v		
Water Temps & Handwash Areas	AM	OT:	PM						
	105-120	-r]	05-12	U F					
	115		110	- 1					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (AM)

DATE

FOOD SERVICE MANAGER

DATE





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	Al	M	PM		: 0300 A	M Time: /			
	No	Yes	No	Yes		Comm	lents		
All areas secure, no evidence of theft	110	V	140	103	· · · · ·				
Workers reported to work, no open sores		./		1					
no skin infections		1/		1					
no diarrhea		1/		1					
Kitchen is in good general appearance		V		1				-	
All kitchen equipment operational & clean		1		1					
All tools and sharps inventoried		V		1					
All areas secure, lights out, exits locked	NAME OF			1					
DISH MACHINE	Temperature			Wash 150+	Rinse 1	6UT			
Temperature according to manufacturer's specifications	Breakfast				157	183	סטד_		
and chemical agent used in Final Rinse	Lunch				154	186			
	Dinner				1500	183		* Hot	whiter
POT and PAN SINK					Wash 110 °F+	Rinse 110			
Final Rinse Temps determined by chemical agent used		_	Breakfa		125	128		200 p	
			Lunch		129	130		200	PPW
			Dinne		h.s.	(2)		200,	
FREEZER and WALK-IN	T.			<u> </u>	155HD20	J43 1		200	epm
TREEZER and WALK-IN	1 ei	npera	iture		Freezer 0°F or below	Walk-in 35-40 °F		k-in 2 40 °F	
Record temperatures, Freezer and Walk-ins			A	M	-6.7	37.8		1.9	
Record temperatures, Freezer and Walk-ins				M	- 7.1	3799	36	2	_
DRY STORAGE	Temper	ature	45-80	°F	Spice Room	Store Rm	0 0	•>	
Record temperatures Dry Storage Areas				M	68	68			
Record temperatures, Dry Storage Areas				M	68	68			
Water Temps & Handwash Areas	AM		PM	\dashv	,				
	105-120	°F 1	05-120	°F					
	119		09.80	17.11					

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

10 23 21 DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	A	M	PI	М		Comm	_	100)	
	No	Yes	No	Yes					
All areas secure, no evidence of theft		1	No.	10 4 1				-	
Workers reported to work, no open sores		V		V					
no skin infections		V		V					
no diarrhea		V		V					
Kitchen is in good general appearance		V,		V					
All kitchen equipment operational & clean		V		V					
All tools and sharps inventoried		1							
All areas secure, lights out, exits locked		MITTO NO.							
DISH MACHINE	Temperature				Wash 150+	Rinse 18	80+		_
Temperature according to manufacturer's specifications	Breakfast				150	18			
and chemical agent used in Final Rinse	Lunch				152	18	3		10
	Dinner				155	181			
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110	oF+	200 *	nm
Final Rinse Temps determined by chemical agent used		Breakfast		110	IID		200 ppm		
			Lunch		115	111			
			Dinne		112	115		200 p	
FREEZER and WALK-IN	To	mper			Freezer 0°F	Walk-in	Wal	k-in 2	PIVIV
H	16	шрег	atul C		or below	35-40 °F		K-m 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.9	36		7.4	
Record temperatures, Freezer and Walk-ins				PM	-7.8	32.7	38	8	
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			1	AM	64	62			
Record temperatures, Dry Storage Areas				PM	68	68			
Water Temps & Handwash Areas	AM	1	PM						
	105-120		105-12	0 °F					
101	110)	111						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Shift Checklist	Al	M	Pl	M		M Time	the second second		
	No	Yes	No	Yes		,- 0 411111			
All areas secure, no evidence of theft		V							
Workers reported to work, no open sores		2		X					
no skin infections		X		入					
no diarrhea		×		×					
Kitchen is in good general appearance		X		×					
All kitchen equipment operational & clean		X		X					
All tools and sharps inventoried		X		X					
All areas secure, lights out, exits locked	STATE OF			X					
DISH MACHINE	7	emp	eratur	e	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications	Breakfast				154	184			
and chemical agent used in Final Rinse	Lunch				154	183			ym
	Dinner				159	135	-		
POT and PAN SINK	T	empe	eratur	e	Wash 110 °F+	Rinse 110	°F+	+ 200 ppm	
Final Rinse Temps determined by chemical agent used			Breakt		122	127		2001/2	
			Lunc	h	120	122		200 Ph	
			Dinne	er	120	122			
FREEZER and WALK-IN	To	mnore	ature		Freezer 0°F	Walk-in	Wal	<u> </u>	Ppn
TABBELL WILL WALK-IIV	101	прег	atuic		or below	35-40 °F		k-лі 2 40 °F	
Record temperatures, Freezer and Walk-ins				AM	-8,7	35.4	3:		
Record temperatures, Freezer and Walk-ins				PM	-6.7	34.3	38		
DRY STORAGE	Temper	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			1	AM	63	64			
Record temperatures, Dry Storage Areas]	PM	63	63			
Water Temps & Handwash Areas	AM		PM						
	105-120	°F 1	05-12	0 °F					
	136.	-	120						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

0 23 Z





OPENING and CLOSING CHECKLIST

Date: $0/21/21$ Shift Checklist	Ι Δ	M	Di		Comments					
Sinit Checklist	No		PI			Comm	ents			
All grass sagura no avidance of theft	No	Yes	No	Yes						
All areas secure, no evidence of theft	-	V								
Workers reported to work, no open sores	-	V		Ψ,						
no skin infections		V		VI						
no diarrhea		V		D/						
Kitchen is in good general appearance		V		J						
All kitchen equipment operational & clean		V,		1						
All tools and sharps inventoried		V		1						
All areas secure, lights out, exits locked		10 7		10						
DISH MACHINE					Wash 150+	Rinse 18	30+			
Temperature according to manufacturer's specifications	Breakfast				152	185				
and chemical agent used in Final Rinse	Lunch				156	185	7E		**	
	Di			er	156	188				
POT and PAN SINK	,	Гетр	eratur	e	Wash 110 °F+	Rinse 110	°F+	200 ppm		
Final Rinse Temps determined by chemical agent used			Break		128	129		200	2	
			Lunc	h	120	128		200	ppm	
			Dinn		112	115		2001	PPM	
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in	Wal	k-in 2	7711	
		mper			or below	35-40 °F		40 °F		
Record temperatures, Freezer and Walk-ins				AM	-6.8	37.6	3	8.8		
Record temperatures, Freezer and Walk-ins				PM	-5,4	828		3.9		
DRY STORAGE	Tempe	ratur	45-8	80 °F	Spice Room	Store Rm	-			
Record temperatures Dry Storage Areas				AM	68	68				
Record temperatures, Dry Storage Areas				PM	70	68				
Water Temps & Handwash Areas	AM		PM							
	105-120)°F 1	05-12	0 °F						
	119		112	_						

Signature, Cook Supervisor (AM)





OPENING and CLOSING CHECKLIST

Shift Checklist	AM	P	M		Commo	ents	- Marie Land	
	No Ye	s No	Yes					
All areas secure, no evidence of theft	V							
Workers reported to work, no open sores	V		/					
no skin infections	·		1					
no diarrhea	V		1					
Kitchen is in good general appearance	ν		/					
All kitchen equipment operational & clean	V		/					
All tools and sharps inventoried	ν		/					
All areas secure, lights out, exits locked			/					
DISH MACHINE	Ten	peratui	re	Wash 150+	Rinse 18	30+		
Temperature according to manufacturer's specifications		Break		156	181			
and chemical agent used in Final Rinse		Lune	ch	153	184	1		
		Dinr	ner	156	186			
POT and PAN SINK	Ten	peratui	re	Wash 110 °F+	Rinse 110 °F+		200 p	nm
Final Rinse Temps determined by chemical agent used		Breakfast		127	129		200000	
		Lune	ch	128	129		200	Dan.
		Dinn	er	122			250	ppm
FREEZER and WALK-IN	Temp	erature		Freezer 0°F	Walk-in	Wal	200 lk-in 2	Fon
PREEZER and WALK-IIV	Temp	crature		or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins			AM	-11.2	36.1		7-2	
Record temperatures, Freezer and Walk-ins			PM	9.2	382	39		
DRY STORAGE	Temperat	ure 45-8	80 °F	Spice Room	Store Rm	1		
Record temperatures Dry Storage Areas			AM	68	68			
Record temperatures, Dry Storage Areas			PM	67	G3			
Water Temps & Handwash Areas	AM	PN	_					
	105-120 °F	105-12						
	119	12t						

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

OOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 10/23/21				Time	: 0300 A	AM Tin	ne:		PM
Shift Checklist	A		Pl	M		Comr	nents		
	No	Yes	No	Yes	Kettles	are not	nın	ning	COL
All areas secure, no evidence of theft		V		10.2 ± Jn	water.	The se	und	1114	0
Workers reported to work, no open sores		V		/	Kettle is	not wi	VVIN	Υ.	U
no skin infections		V.		/	1	V9	7)	
no diarrhea		V,					-		
Kitchen is in good general appearance		V		/					
All kitchen equipment operational & clean	1	W.		/	1				
All tools and sharps inventoried									
All areas secure, lights out, exits locked									
DISH MACHINE	7	Гетр	eratur	e	Wash 150	Rinse	20+		
Temperature according to manufacturer's specifications	Breakfast				136	181	.00		
and chemical agent used in Final Rinse	Lunch				194	195			
	Dinner				154	186			
POT and PAN SINK	J	Cempo	eratur	e	Wash 110 °F			200 [nm
Final Rinse Temps determined by chemical agent used			Break		129		130		ppm
			Lunch		/31	128		200	John
			Dinn		112	115		200	POM
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in		lk-in 2	PPI
	10	mper	ature		or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-12.6	39.1		7.3	
Record temperatures, Freezer and Walk-ins				PM	-3,1	390		80	
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm		0.0	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	69	70			
Water Towns 9 Hardensk Asset	43.6		700	_					
Water Temps & Handwash Areas	AM	OF A	PM						
	105-120	T]	105-12	0 °F			-		
	119		115						

Signature, Cook Supervisor (AM)

10/23/21 DATE Signature Cook Su

10/23/21





OPENING and CLOSING CHECKLIST

Date: 0/23/2				Time	: 0300 A	M Tim	e:		PM
Shift Checklist	A	M	PI	M	Comments				
	No	Yes	No	Yes	kettles are not running a				ald
All areas secure, no evidence of theft		V			water. The second little				o Luxy
Workers reported to work, no open sores		V		/	Kette is	not war	VIII	V.	<u> </u>
no skin infections		V.			1	TIOI (DO	TOT WATCHES.		
no diarrhea		V,		/					
Kitchen is in good general appearance		V		/					
All kitchen equipment operational & clean	1	WE,		1	Ì				
All tools and sharps inventoried		V							
All areas secure, lights out, exits locked									
DISH MACHINE	1	Temp	eratur	e	Wash 150+	Rinse 18	20+		
Temperature according to manufacturer's specifications			Break		156	181			
and chemical agent used in Final Rinse	Lunch		h	194	195				
		Dinner			154	1210			
POT and PAN SINK	,	Гетр	eratur	e	Wash 110 °F+	Rinse 110	or+	200 I	.mm
Final Rinse Temps determined by chemical agent used			Breakfast		129	130			
	Lunch				/31	128		7	ppm
	Dinner			112	115		200	ppm	
FREEZER and WALK-IN	Temperature		-	Freezer 0°F	Walk-in	Wal	lk-in 2	Ppin	
					or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	126	39.1	37	1.3	
Record temperatures, Freezer and Walk-ins				PM	-3.1	390		3.0	
DRY STORAGE	Tempe	ratur	e 45-8	0 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas]	PM	69	70			
W/-4TD. O. VI. J. J. A.									
Water Temps & Handwash Areas	AM		PM						
	105-120	F 1	105-12						
	119		115						

Signature, Cook Supervisor (AM)

10/23/21 DATE Reyad

10/23/21

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 15/24/21 Shift Checklist	Τ Δ		l p		e: 0300 AM Time: 335 PM				PM
Simt Checklist		-	P	-	Comments				
All conservations of the Control	No	Yes	No	Yes	No Vazquez				
All areas secure, no evidence of theft	-	V	2/2/5/1						
Workers reported to work, no open sores	/			1					
no skin infections		~							
no diarrhea		V							
Kitchen is in good general appearance		V		/					
All kitchen equipment operational & clean		V							
All tools and sharps inventoried		V		~					
All areas secure, lights out, exits locked	(D) (S) (O)			/					
DISH MACHINE	,	Гетр	eratur	·e	Wash 150+	Rinse 1	80+		
Temperature according to manufacturer's specifications		_	Break		153 182		001		
and chemical agent used in Final Rinse			Lunc		154 186				
	Dinner			160	184	_			
POT and PAN SINK	Temperature Wash 110 °F+			Rinse 110 °F+ 200 ppm					
Final Rinse Temps determined by chemical agent used	Breakfast		129.5	129.7	-				
	Lunch						la	PPM	
	Dinner			128.	130		200 ppm		
				er	126.5		5	200 pom	
FREEZER and WALK-IN	Temperature			Freezer 0°F	Walk-in		k-in 2	1	
Record temperatures, Freezer and Walk-ins				434	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.6	37.1	39		
DRY STORAGE	PM				8.1	36.5	36	3	
	Temperature 45-80 °F			Spice Room	Store Rm				
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas]	PM	64	64			
Water Temps & Handwash Areas	43.6		Da						7
Trace Temps & Hanuwash Areas	AM 105-120	OT?	PM						
	102-120	T	05-12	UFF	1			- 1	

Signature, Cook Supervisor (AM)

10/24/21 DATE

GEO Aurora ICE 3130 N. Oakland St

	Temperature °F
A-1 A-2 A-3 A-4	68.11 70.11 70.81 69.71
B-1 B-2 B-3 B-4	70.81 68.90 71.21 69.41
C-1 C-2 C-3 C-4	68.71 69.52 67.50 68.11
E-1 E-2	65.72 70.00
D-1	73.01
ISOLATION	
PATIENT ROOM	69.71
INTAKE/RECEIVING Tank Temp S-12 Present Value	71.41 71.48
BOILER-3	129.66
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	169.07



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street Aurora, CO 80010

Date: Monday, Oct. 25, 2021

Unit	AIR	WATER/sink	Shower #1	Shower #2
South-A	71,1	104.1		
South-B	70,9	104,1 crupied		
South-C	71,7	coursel		
South-D	71,1	olly).ed		
South-E	72.0	109,1		
South-F	70,1			
South-G	70.09	104.1		
South-L	71.9	1042		
South-M	7311	104,1		
South-N	75.2	104.)		
South-X	71.6	1041		
South-Y	671.7	104.2		
South-Z	71.5	104.2		
South SMU				
South SMU Shower 3				N/A
MED ISO- Room 1	Unaccupi	ed	N/A	N/A
MED ISO- Room 2			N/A	N/A
MED ISO- Room 3	4	V	N/A	N/A
MEDICAL	N/A	N/A		

PRINT:	Segn Hanson	SIGN:	
Write Le	gibly		

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services

Monday, Oct 25, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St.

Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Showe #7
	A-1		104.1 104.2 104.1 104.1						
	A-2		104.1						
	A-3		104.2						
	A-4		104.1						
	B-1		104,1						
	B-2		104.1						
	B-3		104.2						
	B-4		104.2						
	C-1		104.1						
	C-2		104.1						
	C-3		104.)						
	C-4		104,2						
	D-1		104.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104.1				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

					11/12	11/11	11/22	14/21 14/21	
PRINT: Write Legil	-	un Hynsa	<u>-</u>		SIGN:	G	2		
Medical Showers Temperature Log									
			Name:		Date:				
ROOM	542	540	538	536	534	523	522	Tub Room	
Air:	70.1	70.0	70.7	70.5	70.1	70.2	701	1061	
Water:	104,2	104.2	104.3	107.1	104,2	104.2	104.3	109,1	
emperature Taken with a Fluke Mod 52 Digital Thermometer									